

Amuse Bouche

Sticky Pork Hash, brown apple gel (1,4,7)

Beetroot

Candied beetroot, whipped feta, pickled beetroot, beetroot puree
finished with a cold basil sauce (4,7)

Prawn

Coconut and lime prawns, coconut cream, dill oil, micro herbs (4,5,6,8)

Scallops

Seared scallops, granny smith apple, chicken jus, crisp leeks (5,8,9)

Soup

Watermelon & cucumber soup, black olive tapenade, St Tola goats cheese crumb, basil oil (4)

Beef

Wagyu beef cheek, smoked parsnip puree, fondant potato, beef fat rainbow carrots, rich red wine jus (4,11,14)

Duck

Seared duck breast, sweet potato puree, raspberry & asparagus dressed salad blackberry jus (4,7,12,13,14)

Swordfish

Seared swordfish fillet, creamed mussels & clams, squid ink tuille, sea herb oil (1,4,5,6,7,8)

Lamb

Herb crusted lamb rack, whipped olive oil potato, celeriac puree, red wine jus fresh mint oil (1,4,7,9,11,14)

Courgette Flower

Tempura courgette flower, stuffed with fresh ricotta, served on saffron curried risotto, chilli oil (1,4,7)

Polenta Cake

Sweetcorn polenta cake, vanilla cream, sweetcorn macaron, sweetcorn ice cream, charred sweetcorn (1,4,7)

Cheesecake

Deconstructed passion fruit & mango cheesecake, mango and passion fruit salsa, toasted biscuit crumb,
mango cream cheese tropical ice cream (1,4,7)

Red Pepper (vegan)

Roasted red pepper, whipped vegan cream, micro basil, and red pepper & raspberry sorbet served on a
toasted sesame biscuit. (1,4,7)

Freshly Brewed Tea or Coffee

€55.00

ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide